

**EVALUATION OF BACTERIAL CONTAMINATION IN
RAW AND HEATED MILKS FROM DIFFERENT FARMS**

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TABLE OF CONTENTS

	PAGE
ACKNOWLEDGEMENTS	iii
TABLE OF CONTENTS	iv
LIST OF TABLES	vi
LIST OF FIGURES	vii
LIST OF ABBREVIATIONS	viii
ABSTRACT	x
ABSTRAK	xi
 CHAPTER 1: INTRODUCTION	 1
1.1 Background of Study	1
1.2 Problem Statement	3
1.3 Significance of the Study	4
1.4 Objectives of the Study	5
 CHAPTER 2: LITERATURE REVIEW	 6
2.1 Types of Milk	6
2.1.1 Raw milk	6
2.1.2 Boiled milk	7
2.1.3 Pasteurized milk	7
2.2 Importance of Milk	8
2.3 Food-borne Pathogens	10
2.3.1 <i>Escherichia coli</i>	11
2.3.2 <i>Salmonella</i> sp.	13
2.3.3 <i>Staphylococcus aureus</i>	14
2.4 Sources of Contamination in Raw Milk	16
 CHAPTER 3: METHODOLOGY	 18
3.1 Materials	18
3.2 Sample Collection	18
3.3 Preparation of Raw Heated Milk	19
3.4 Preparation of Selective Media	19
3.4.1 Eosin-methylene blue agar	19
3.4.2 Deoxychocolate citrate agar	20
3.4.3 Mannitol Salt agar	20
3.5 Screening for Bacterial Contamination	21
3.6 Isolation and Detection of Pathogens in Raw and Boiled Milk Samples	22
3.6.1 <i>E. coli</i>	22
3.6.2 <i>Salmonella</i> sp.	22

3.6.3	<i>Staphylococcus aureus</i>	23
3.6.4	Negative control	23
3.7	Biochemical Characterization of Isolates	24
3.7.1	Gram stain	24
3.7.2	Indole test	24
3.7.3	Citrate test	25
3.7.4	Methyl Red and Voges–Proskauer (MRVP) test	25
3.8	Statistical Analysis	26
CHAPTER 4: RESULTS AND DISCUSSION		27
4.1	Detection of <i>E. coli</i>	27
4.2	Detection of <i>Salmonella</i> sp.	35
4.3	Detection of <i>Staphylococcus aureus</i>	41
4.4	Comparison of <i>Citrobacter</i> sp., <i>Salmonella</i> sp. And <i>Staphylococcus aureus</i> between Farm 1, Farm 2 and Farm 3	47
4.5	Statistical Analysis	51
CHAPTER 5: CONCLUSIONS AND RECOMMENDATIONS		52
CITED REFERENCES		53
APPENDICES		60
CURRICULUM VITAE		63

ABSTRACT

EVALUATION OF BACTERIAL CONTAMINATION IN RAW AND HEATED MILKS FROM DIFFERENT FARMS

Milk has been consumed since a long time ago as a source of nourishment. The rising cases of diseases related to milk-borne bacteria contaminating the raw milk have been very alarming recently. This project is done to determine the bacterial contamination in raw and boiled milk samples taken from different farms. Different selective media were used in this study to detect the presence of *E. coli*, *Salmonella* sp. and *Staphylococcus aureus* in the milk samples. Gram staining was done and the bacteria were observed to identify their morphology. Biochemical tests were then performed to further characterize the isolates. There is no contamination of *E. coli* recorded in all of the samples. However, most raw milk samples contain high number of coliforms, *Salmonella* sp. and *Staphylococcus aureus*. It is then found that raw milk samples taken from Farm 1 contain the highest bacterial contamination. Therefore, it showed that consuming raw milk can cause harmful effects due to the presence of bacterial contamination in the milk.